The boke of keruynge

This is a nother edition of this book printed by Edward Allde for Iohn Wright & to be sold at his shop beside Christ Church gate at the sign of the Crosse Keyes 1613 which shewed besides this

MVSEVM BRITANNICVM

¶ Here begynneth the boke of kerynge and sewyn-
ge / and all the feestes in the yere for the seruyce of a
prynce or ony other estate as ye shall fynde eche offyce
the seruyce accordynge in this boke folowynge.

¶ Termes of a keruer.

BReke that dere
Blesche ỹ brawne
rere that goose
lyft that swanne
sauce that capon
spoyle that henne
frusshe that chekyn
vnbrace that malarde
vnlace that cony
dysmembre that heron
dysplaye that crane
dystygure that pecocke
vnioynt that bytture
vntache that curlewe
alaye that felande
wynge that partryche
wynge that quayle
mynce that plouer
thye that pegyon
border that pasty
thye that wodcocke
thye all maner of small byrdes
tenbre that fyre
tyere that egge
chyne that samon
strynge that lampraye
splatte that pyke
sauce that playce
sauce that tenche
splaye that breme
syde that haddocke
tuske that barbell
culpon that troute
fynne that cheuen
transsene that ele
traunche that sturgyon
undertraunche ỹ purpos
tayme that crabbe
barbe that lopster

¶ Here hendeth the goodly termes.

¶ Here begynneth Butler and Panter.

THou shalte be Butler and Panter all the fyrst yere / and ye muste haue thre pantry knyues / one knyfe to square trẽchoure loues / an other to be a

chyppere/the thyrde shall be sharpe to make smothe trēchoures/than chyppe your souerayues brede hote and all other brede let it be a daye olde/housholde brede thre dayes olde/trenchour brede foure dayes olde/ than loke your salte be whyte and dry/the planer made of Ivory two inches brode & thre inches longe/& loke that youre salte seller lydde touche not the salte/ thā loke your table clothes towelles and napkyns be fayre folden in a cheste or hāged vpon a perche/than loke your table knyues be fayre pullysshed & your spones clene/than loke ye haue two tarryours a more & a lesse & wyne cannelles of boxe made accordynge/a sharpe gymlot & faucettes. And whan ye sette a pype on broche do thus/set it foure fyngers brede aboue ȳ nether chyme vpwardes aslaunte/and than shall ȳ lyes neuer a ryse. Also loke ye haue in all seasous butter chese apples peres nottes plommes grapes dates eyggys & raysyns compost grene gynger and charde quynce. Serue fastynge butter plommes damelons cherryes and grapes. after mete peres nottes strawberyes hurtelberyes & harde chese. Also brandrels or pepyns with carawey in confetes. After souper rost apples & peres with blaunche poudre & harde chese/ beware of cowe creme & of good strawberyes hurtelberyes Iouncat for these wyll make your souerayne seke but he ete harde chese/harde chese hath these operacyōs/it wyll kepe ȳ stomacke open/but is holsome fyrst & last for it wyll do awaye all poysōs/mylke creme & Iouncat they wyll close the mawe & so dooth a posset/therfore ete harde chese & drynke romney modō/beware of grene sallettes & rawe fruytes for they wyll make your souerayne seke/therfore set not mo

che by ſuche metes as wyll ſet your tethe on edge ther
fore ete an almonde & harde cheſe/but ete non moche
cheſe without romney modon. Alſo yf dyuers dr̄ykes
yf theyr fumoſytees haue dyſpleaſed your ſouerayne
let hȳ ete a rawe apple and ȳ fumoſytees wyll ceaſe
meſure is a mery mene & it be well vſed/abſtynēce is
to be prayſed whā god therwith is pleaſed. Alſo take
good hede of your wynes euery nyght with a candell
bothe rede wyne and ſwete wyne & loke they reboyle
nor leke not/& walſhe ȳ pype hedes euery nyght w̄
colde water/& loke ye haue a chynchynge yron addes
and lynen clothes yf nede be/& yf the reboyle ye ſhall
knowe by the hyſſynge/therfore kepe an empty pype
with ȳ lyes of coloured role & drawe the reboyled wy
ne to ȳ lyes & it ſhal helpe it. Alſo yf your ſwete wyne
pale drawe it in to a romney veſſell for leſſynge.

¶ Here folowe th the names of wynes.

¶ Reed wyne/whyte wyne/clared wyne/oſey/capry
ke/cāpolet/renyſſhe wyne/malueſey/baſtarde/tyer
romney/muſcadell/clarrey/raſpys/vernage/ verna
ge wyne cut/pymente and ypocras.

For to make ypocras.

¶ Take gyger/peper/graynes/canell/ſynamon/ſu
ger and torneſole/than loke ye haue fyue or ſyxe bag
ges for your ypocras to renne in & a perche that your
renners may ren on/than muſte ye haue. vi. peautre
baſyns to ſtande vnder your bagges/than loke your
ſpyce be redy/& your gynger well pared or it be beten

to poudre/than loke your stalkes of synamon be well coloured & swete canell is not so gentyll in operacyon synamon is hote and drye/graynes of paradico be hote and moyste/gynger/graynes/longe peper/and nutmegge ben hote and moyst/synamō/canell & rede wyne ben hote and drye/tornsole is holsome/for reed wyne colouryng. ¶Now knowe ye the proporcyons of your ypocras/than bete your poudres eche by themselfe & put them in bladders & hange your bagges lure that no bage touche other/but let eche basyn touche other let the fyrste basyn be of a galon and eche of the other of a potell/than put in your basyn a galon of reed wyne put therto your poudres and myxe them well than put them in to the fyrste bagge and let it renne/than put them in to the seconde bagge/than take a pece in your hande and assaye yf it be stronge of gynger and alaye it with synamon/and it be stronge of synamon/alaye it with nutmegge/and loke ye lette it renne thrughe fyre renners & your ypocras shall be the fyner/than put your ypocras in to a close vessell and kepe the receyte/for it wyll serue for sewes/than serue your soueraygne with wafers and ypocras. Also loke your composte be fayre and clene and your ale fyue dayes olde or men dryncke it/than kepe your hous of offyce clene & be curtoys of answere to eche persone and loke ye gyue no persone noo doubled dryncke/for it wyll breke ye scabbe. And whan ye laye the clothe wype ye borde clene with a cloute/than laye a cloth a couche it is called take your felawe that one ende & holde you that other ende than drawe the clothe straught the bought on ye vtter edge/take the vtter parte & hange it euen than take the thyrde clothe and laye ye bought on the inner

edge/ and laye eſtat with the vpper parte halfe a fote
brode/than couer thy cupborde and thyn ewery with
the towell of dyaper/than take thy towell about thy
necke and laye that one ſyde of ỹ towell vpon thy lef
te arme/and there on laye your ſouerayns napkyn/
and laye on thyn arme ſeuen loues of brede with thre
or foure trenchour loues with the ende of ỹ towell in
the lefte hande as the maner is/than take thy ſalte ſel
ler in thy lefte hande and take the ende of ỹ towell in
your ryght hande to bere in ſpones and knyues than
ſet your ſalt on the ryght ſyde where your ſouerayne
ſhall ſytte and on ỹ lefte ſyde the ſalte ſet your tren-
chours/than laye your knyues & ſet your brede one
lofe by an other/your ſpones and your napkyns fayre
folden beſyde your brede/than couer your brede and
trenchoures ſpones and knyues/& at euery ende of ỹ
table ſet a ſalte ſeller with two treachour loues/ and
yf ye wyll wrappe youre ſouerayns brede ſtately ye
muſte ſquare and proporcyon your brede and ſe that
no lofe be more than an other/and than ſhall ye make
your wrapper manly/than take a towell of reynes of
two yerdes and an halfe and take the towell by ỹ en-
des double and laye it on the table/than take the ende
of ỹ bought a handfull in your hande and wrappe it
harde and laye the ende ſo wrapped bytwene two to-
welles vpon that ende ſo wrapped lay your brede bo
tom to botom fyre or ſeuen loues/than ſet your brede
manerly in fourme/and whan your ſouerayns table
is thus arayed couer all other bordes with ſalte tren-
choures & cuppes. Alſo ſo thyn ewery be arayed with
baſyns & ewers & water hote & colde/and ſe ye haue
napkyns cuppes & ſpones/& ſe your pottes for wyne

and ale be made clene and to ỹ furnape make ye curteſy with a clothe vnder a fayre double napry/thã take ỹ towelles ende nexte you/ & the vtter ende of the clothe on the vtter ſyde of the table & holde theſe thre endes atones & folde them atones that a plyte paſſe not a fote brode/than laye it euen there it ſholde lye. And after mete waſſhe with that that is at ỹ ryghte ende of the table/ ye muſte guyde it out and the mat ſhall muſt conuey it/and loke on eche clothe the ryght ſyde be outwarde & drawe it ſtreyght/ than muſt ye reyle the vpper parte of ỹ towell & laye it wout ony gronynge/and at euery ende of ỹ towell ye muſt conuey halfe a yerde that ỹ ſewer may make eſtate reuerently and let it be. And whan your ſouerayne hath waſſhen drawe ỹ furnape euen than bere the furnape to the myddes of the borde & take it vp before your ſouerayne & bere it in to ỹ ewery agayne. And whan your ſouerayne it let loke your towell be aboute your necke/than make your ſouerayne curteſy/than vncouer your brede & ſet it by the ſalte & laye your napkyn knyfe & ſpone afore hym/than knele on your knee tyll the purpayne paſſe eyght loues & loke ye ſet at ỹ endes of ỹ table foure loues at a meſſe/and ſe that euery perſone haue napkyn and ſpone/ & wayte well to ỹ ſewer how many dyſſhes be couered ỹ ſo many cuppes couer ye/than ſerue ye forth the table manerly ỹ euery man may ſpeke your curteſy.

Here endeth of the Butler and Panter poman of the ſeller and ewery. And here folowyth ſewynge of fleſſhe.

The sewer muste sewe & from the borde conuey all maner of potages metes & sauces / & euery daye comon with the coke and vnderstãde & wyte how many dyshes shall be and speke with the panter and offycers of ỹ spycery for fruytes that shall be eté fastynge. Than goo to the borde of sewynge and se ye haue offycers redy to conuey & seruaunces for to bere your dyshes. Also yt marshall squyers and seruauntes of armes be there thã serue forth your souerayne Without en blame.

¶ Subtyle.

¶ Fyrste serue ye forthe mustarde and brawne potage bake metton stewed. Iclande swanne capon prygge venyson bake custarde and leche lombarde. Fruyter vyaunte with a subtylte two potages blaūche mager and gelly. For standarde venyson roste kydde lawne & conyes bustarde storke crane peacocke with his tayle hen hewe bytture woodcocke partryche plouer rabettes grete bryddes larkes doucettes paynpuffe White leche ambre gelly creme of almondes curlewe brewe fyntes quayle sparowes martynet perche gelly poppetrys quyces bake leche dewgarde fruyter large blandrelles or peppys with caraway in coffettes Waters and ypocras they be agreable / Now this feest is done borde ye the table.

¶ Here endeth the sewynge of flesshe. And begynneth the kervynge of flesshe.

The kerver must knowe the kervynge and the fayre hadlynge of a knyfe and how ye shall leche al maner of fowle / your knyfe muste be fayre and

your hãdes muste be clene & passe not two fyngers &
a thombe vpon your knyfe. In ỳ myddes of your hã
de set the halfe sure vnlassynge ỳ mynsỹge with two
fỹgers & a thombe kerynge of brede layenge & wop
dynge of crommes with two fyngers and a thombe/
loke ye haue ỳ cure set nener on fysshe flesshe beest/
ne fowle more than two fyngers and a thombe than
take your lofe in your lefte hande & holde your knyfe
surely enbrewe not the table clothe / but wype vpon
your napkyn than take your trenchoner lofe in your
lefte hãde and with the edge of your table knyfe take
vp your trenchours as nye the poynt as ye may / thã
laye foure trenchours to your soferayne one by an o-
ther and laye theron other foure trenchours or elles
twayne than take a lofe in your lyfte hande & pare ỳ
lofe roũde aboute thẽ cut the ouer cruste to your so-
uerayne and cut the nether cruste & voyde the patyn
ge & touche the lofe no more after it is so serued than
clense the table that the sewer may serue youre sou-
rayne. Also ye muste knowe the sumosytees of fysshe
flesshe and foules & all maner of sauces accordynge to
they: appetytes these ben the sumosytes salte soure
resty fatte fryed senewes skynnes bony croupes yon-
ge feders heddes pygrous bones all maner of legges
of bestes & fowles the vtter syde for these ben sumo/
sytees laye them neuer to your souerayne.

¶ Serurce.

¶ Take your knyfe in your hãde and cut brawne in
ỳ dysshe as it lyeth & laye it on your soueraynes tren
chour & se there be mustarde. Venyson with fourmẽ
ty is good for your seuerayne touche not the venyso
with your hãde but with your knyfe cut it.xii.draugh

tes with the edge of your knyfe and cut it out in to ꝑ fourmenty / ooo in the same wyse with pesen & bacon bete chyne and motto / pare the bete cut the motto / & laye to your soucrayne / beware of fumosytees / salte seniewe tatte resty & rawe. In syrupe felande partrych stokdoue & chekyns / in the left hãde take them by the pynyõ & with the forepart of your knyfe lyfte vp your wynges / than mynce it in to the syrupe / beware of skynne rawe & senowe. Goos tele malarde & swanne reyse the legges than the wynges / laye the body in ꝑ myddes or in a nother platter / the wynges in the myddes & the legges after lay the brawne betwene the legges / & the wynges in the platter. Capõ or henne of grece lyfte the legges thã the wynges & caste on wyne or ale than mynce the wynge & gyue your soucrayne. Felande partrych plouer or lapwynge reyse ꝑ wynges & after the legges. Woodcocke bytture egret snyte curlewe & heronlewe vnlace them bycke of the pynyons necke & becke / thã reyse the legges & let the fete be on styll than the wynges. A crane reyse the wynges fyrst & beware of the trumpe in his brest. Pecoke storke bustarde & shouyllarde vnlace them as a crane and let ꝑ fete be on styll. Quayle sparow larke martynet pegyon swalowe & thrustle ꝑ legges fyrst thã ꝑ wynges Fawne kyde and lambe laye the kydney to your soucrayne thã lyfte vp the sholder & gyue your soucrayne a rybbe. Venyson roste cut it in the dysshe & laye it to your soucrayne. A cony lay hym on the backe cut away the bentes bytwene the hyder legges bycke the canell bone than reyse the sydes than lay the cony on ꝑ wombe on eche syde the chyne ꝑ two sydes departed from the chyne thã laye the bulke chyne & sydes in ꝑ dysshe

Also ye muſt myce foure leſſes to one morcell of mete that your ſouerayne may take it in the ſauce. All bake metes that ben hote open them a boue the coffyn & all that ben colde opē theym in the mydwaye. Cuſtarde chekethem inche ſquare that your ſouerayne may ete therof. Doucettes pare awaye the ſydes & the bottom beware of fumoſytes. Fruyter vaunte fruyter ſay be good bett is fruyter pouche apple fruyters ben good hote/and all colde fruters touche not. Tāſey is good hote wortes or gruell of befe or of mottō is good. Eel ly mortrus creme almondes blaūche manger Juſſell and charlet cabage and nombles of a dere ben good & all other potage beware of.

¶ Here endeth ỹ kerynge of fleſſhe. And begīneth ſauces for all maner of fowles.

Cuſtarde is good with brawne befe chyne ba/con & motton. Vergius is good to boyled chekyns and capon/ſwanne with cawdrons/rybbes of befe with garlycke muſtarde peper vergyus gynger ſauce to lābe pygge & fawne/muſtarde & ſuger to fe/ſande partryche and conye/ſauce gamelyne to herō ſewe egrypt plouer & crane/to brewe curlewe ſalte ſu ger & water of tame/to buſtarde ſhouyllarde & byttu re ſauce gamelyne: woodcocke lapwyngē larke quayle mertynet benyſon and fnyte with whyte ſalte/ſparo wes & throſtelles with ſalte & ſynamō/thus with all metes ſauce ſhall haue the operacyons.

¶ Here endeth the ſauces for all maner of fowles and metes.

Here begynneth the feestes and seruyce from Eester vnto whytsondaye.

ON Eester daye & so forthe to Pẽtycost after ỹ seruyge of the table there shall be set brede trẽ chours and spones after the estymacyõ of them that shall syt there and thus ye shall serue your souerayne laye trẽchours/& yf he be of a lower degre estate laye fyue trenchours/& yf he be of lower degre foure trenchours/& of an other degre thre trenchours/than cut brede for your souerayne after ye knowe his condycyons whether it be cutte in ỹ myddes or pared or elles for to be cut in small peces. Also ye must vnderstãde how ỹ mete shall be serued before youre souerayne & namely on Eester daye after the gouernaunce & seruyce of ỹ countree where ye were borne. Fyrste on that daye he shall serue a calfe sodden and blessyd/and than sode eggys with grene sauce and set them before the most pryncypall estate/and that lorde by cause of his hyghe estate shall departe them all aboute hym/than serue potage as Wortes Jowtes or browes with be. fe mottõ or vele/& capõs that ben coloured with saffron and bake metes. And the seconde course Jussell With mamony and rosted endoured/& pegyons with bake metes as tartes chewettes & flawnes & other after the dysposycyon of the cokes. And at soupertyme dyuers sauces of mottõ or vele in broche after the ordynaunce of the stewarde/and than chekyns with bacon vele roste pegyons or lambe & kydde roste with ỹ heed & the portenaũce on lambe & pygges fete With vinegre & percely theron & a tãsye fryed & other bake metes/ye shall vnderstãde this maner of seruyce

dureth to Pentecoste saue fysshe dayes. Also take hede how ye shall araye these thynges before your soueraygne / fyrst ye shall se there be grene sauces of sorell or of vynes that is holde a sauce for the fyrst course / and ye shall begyn to reyse the capon.

¶ Here endeth the feest of Ester tyll Pentecoste. And here begynneth keruyng of all maner of fowles.

¶ Sauce that capon.

¶ Take vp a capon & lyfte vp the ryght legge and the ryght wynge & so araye forth & laye hym in the platter as he sholde stee & serue your soueraygne & knowe well that capons or chekyns shen arayed after one sauce the chekyns shall be sauced with grene sauce or vergyus.

¶ Lyfte that swanne.

¶ Take and vyghte hym as a goose but let hym haue a largyour brawne & loke ye haue chawdron.

¶ Araye that felande.

¶ Take a felande and reyse his legges & his wynges as it were an henne & no sauce but onely salte.

¶ Wynge that partrych.

¶ Take a partrych and reyse his legges and his wynges as a henne / & ye mynce hym sauce hym with wyn poudre of gynger & salte / that set it vpon a chaufyng dysshe of coles to warme and serue it.

¶ Wynge that quayle.

¶ Take a quayle and reyse his legges and his wynges as an henne and no sauce but salte.

¶ Dysplaye that crane.

¶ Take a crane and vnfolde his legges and cut of his wynges by the Joyntes: than take vp his wynges and his legges and sauce hym with poudres of gynger mustarde vynegre and salte.

Dyſmembre that heron.

¶ Take an heron and reyſe his legges and his wynges as a crane and ſauce hym with vynegre muſtarde pouȝe of gynger and ſalte.

Uniount that bytture.

¶ Take a bytture and reyſe his legges ⁊ his wynges as an heron ⁊ no ſauce but ſalte.

Breke that egryt.

¶ Take an egryt and reyſe his legges and his wynges as an heron and no ſauce but ſalte.

Untache that curlewe.

¶ Take a curlewe and reyſe his legges and his wynges as an henne and no ſauce but ſalte.

¶ Untache that brewe.

¶ Take a brewe and reyſe his legges and his wynges in the ſame maner and no ſauce but onely ſalte ⁊ ſerue your ſouerayne.

Unlace that cony.

¶ Take a cony and laye hym on the backe ⁊ cut awaye the bentes than reyſe the wynges and the ſydes and laye bulke chyne and the ſydes togyder ſauce vynegre and poudȝe of gynger.

Breke that ſarcell.

¶ Take a ſarcell oȝ a teele and reyſe his wynges ⁊ his legges and no ſauce but ſalte onely.

Wynce that plouer.

¶ Take a plouer and reyſe his legges and his wynges as an henne and no ſauce but onely ſalte.

A ſnyte.

¶ Take a ſnyte and reyſe hi s wynges his legges and his ſholdȝes as a plouer and no ſauce but ſalte.

¶ Thye that woodcocke.

¶ Take a woodcocke & reyle his legges and his wyn-
ges as an henne this done dyght the brayne. And here
begynneth the feest from Pentecost vnto mydsomer

In the seconde course for the metes before sayd
ye shall take for your sauces wyne ale vynegre
and poudres after the mete be & gynger & canell from
Pentecost to the feest of saynt John baptyst. ¶ The
fyrst course shall be befe motton soden with capons or
rosted / & yt the capons be soden araye hym in the ma-
ner afore sayd. And whan he is rosted thou must caste
on salte with wyne or with ale / thā take the capon by
the legges & caste on the sauce & breke hym out & laye
hym in a dysshe as he sholde flee. Fyrst ye shall cut the
tyght legge and the tyght sholdre & betwene the foure
membres laye the brawne of the capon with the crou-
pe in the ende betwene the legges as it were polyd
for to be joyned agayne together / & other bake metes
after And in the seconde course potage shall be Jussell
charlet or mortrus with yonge geese bele porke pygy-
ons or chekyns rosted with payne puffe / trupters and
other bake metes after the ordynaūce of the coke. Also
the goose ought to be cut membre to membre begyn-
nynge at the tyght legge and so forth vnder the tyght
wynge & not vpon the joynte aboue & it ought for to
be eten with grene garlyke or with lorell or tender vy-
nes or bergyus in somer seson after the pleasure of
your souereyne. Also ye shall vnderstande that all ma-
ner of fowle that hath hole fete sholde be reyed vnder
the wynge and not aboue.

¶ Here endeth the feest from Pentecost to mydsomer.

And here begynneth from the feest of saynt Johñ the baptyst vnto Myghelmasse.

IN the fyrst course potage ꝑrtes gruell & fourmenty with venyson and mortrus and pestelles of porke with grene sauce. Rosted capon swanne with chawdron. In the seconde course potage after the ordynaunce of the cokes with rosted motton vele porke chekyns or endoured pygyons heron sewes frupters or other bake metes & take hede to the felande he shall be arayed in the maner of a capon / but it shall be done drye without ony moysture and he shall be eten with salte and pouder of gynger. And the heronsewe shall be arayed in the same maner without ony moysture & he shulde be eten with salte and poudre. Also ye shall understande that all maner of fowles hauynge open clawes as a capon shall be tyred and arayed as a capon and suche other.

¶ From the feest of saynt Myghell vnto the feest of Crystynmasse.

IN the fyrst course potage beke motton bacon or pestelles of porke or with goose capon mallarde swanne or felande as it is before sayd with tartes or bake metes or chynes of porke. In the seconde course potage mortrus or conyes or sewe / than roste flesshe motton porke vele pullettes chekyns pygyons teeles wegyons mallardes partryche woodcoke plouer bytture curlewe heronsewe / venyson rooste grete byrdes snytes fedefayres thrusshes frupters chewettes beke with sauce gelopere rooste with sauce pegyll & other bas

ke metes as is afore sayde. And yf ye kerue afore your lorde or your lady ony soden flesshe kerue qwaye the skyn: aboue/thā kerue resonably of ỹ flesshe to your lorde or laby & specyally for ladyes for ỹ wyll soone be angry for they: thoughtes ben soone changed/and some lordes wyll be sone pleased & some wyll not/ as they be of cōplecyō. The goos & swanne may be cut as ye do other fowles ỹ haue hole fete or elles as your lorde or your lady wyll aske it. Also a swañe w̄ chawdron capō or rosande ought for to be arayed as it is afore sayd/but the skynne must be had awaye & whan they bē kerued before your lorde or your lady / for generally the skynne of all maner cloue̅ foted fowles is vnholsome/& the skynne of all maner hole foted fowles bē holsome for to be eten. Also wete ye well that all maner hole foted fowles that haue they: lyuyng vpon the water they: skynnes ben holsome & clene for by ỹ clenes of the water/& fysshe is they: lyuynge. And yf that they ete ony stynkynge thynge it is made so clene with ỹ water that all the corrupcyon is clene gone away frome it. And the skynne of capō henne or chekyn ben not so clene for the ete foule thynges in the strete & therfore the skynnes bē not so holsome for it is not they: kynde to entre in to ỹ ryuer to make they: mete voyde of ỹ fylth. Mallarde goose or swanne they ete vpon the londe foule mete/ but a nō after they: kyde they go to the ryuer & they: they clense them of they: foule stynke. A rosande as it is afore sayd/ but ỹ skynne is not holsome/than take ỹ heddes of all felde byrdes and wood byrdes as rosande pecocke partrych wood cocke and curlewe for they ete in they: degrees foule thynges as wormes todes and other suche.

¶ Here endeth the feestes and the kerynge of flesshe And here begynneth the sewynge of fysshe.

¶ The fyrst course.

TO go to sewynge of fysshe musculade menewes in sewe of porpas or of samon bacon herynge w̄ suger grene fysshe pyke lamprayе salens porpas rosted bake gurnarde and lamprayе bake.

¶ The seconde course.

¶ Gelly whyte and rede dates in confetes congre samon dorrey brytte turbot halybut / for standarde base troute molette cheuene sele eles & lamprayes roost renche in gelly.

¶ The thyrde course.

¶ Fresshe sturgyon breme perche in gelly a Joll of samon sturgyon and welkes apples & peres rosted with suger candy. Frygges of malyke & raysyns dates caste w̄ mynced gynger / wafers and ypocras they ben agreable / this feest is done voyde ye the table.

¶ Here endeth sewynge of fysshe. And here foloweth kerynge of fysshe.

THe kerucr of fysshe must se to pessene & fourmentye the tayle and ꝑ lyuer ye must loke yf there be a salte purpos or sele turrentyne & do after ꝑ fourme of venyson / baken herynge laye it hole vpon your louerayнes trenchour / whyte herynge in a dysshe open it by ꝑ backe pyke out the bones & the rowe & se there be mustarde. Of salte fysshe grene fysshe salt samon & congre pare awaye ꝑ skyn / salte fysshe stocke fysshe marlynge makrell and hake with butter take awaye the bones & the skynnes. A pyke laye ꝑ wombe vpon his trenchour w̄ pyke sauce ynoughe. A salte

lampraye gobone it flatte in .vii. or .viii. peces & lay it to your soueraygne. A playce put out the water / than crosse hym with your knyfe cast on salte & wyne or ale Gornarde rochet breme cheuene base molet roche perche sole makrell & whytynge haddocke and codlynge reyse them by the backe & pyke out the bones & clense the refet in ỹ bely. Carpe breme sole & troute backe & belly togyder. Samon congre sturgyon turbot thornepole thornebacke houde fysshe & halybut cut them in the dysshe as ỹ porpas aboute / tenche in his sauce cut it / eles & lampraye roost pull of the skynne pyke out ỹ bones put therto vyneger & poudre. A crabbe breke hym a sonder in to a dysshe make ỹ shelle clene & put in the stuffe agayne tempre it with vynegre & poudre than couer it with brede and sende it to the kytchyn to hete / than set it to your soueraygne and breke the grete clawes and lay them in a dysshe. A creues dyght hym thus departe hym a sonder & slytte the belly and take out ỹ fysshe pare away the reed skynne and mynce it thynne put vynegre in the dysshe and set it on ỹ table Wout hete. A Jol of sturgyon cut it in thynne morsel les & lay it roude aboute the dysshe. Fresshe lampraye bake open ỹ pasty / than take whyte brede and cut it thynne & lay it in a dysshe & with a spone take out ga lentyne & lay it vpon the brede with reed wyne & pou dre of synamon. than cut a gobone of the lampraye & mynce the gobone thynne and laye it in the galentyne than set it vpō the fyre to hete. Fresshe heryng with salte & wyne / shrympes wel pyked floudres gogyons menewes & muscles eles and lampraye sprottes is good in sewe / musculade in wortes oystres iccuy oy sters in graup menewes in porpas samō & scale gelly

whyte and reed creme of almõdes dates in comfetes peres and quynces in syrupe with percely rotes mor trus of houndes fysche ryse standynge.

¶ Here endeth the kerynge of fysshe. And here begy neth sauces for all maner of fysshe.

Mustarde is good for salte herynge salte fysshe salte congre samõ sparlynge salte elc & lynge vynegre is good with salte porpas turrentyne salte/ sturgyõ salte thrpole & salte wale/lampray with ga= lentyne/ bergyus to roche dace breme molet base floũ ders sole crabbe and chevene with poudre of synamõ to thornebacke herynge houndfysshe haddocke why tynge & codde vynegre poudre of synamon & gynger grene sauce is good with grene fysshe & halybut cot= tell & freshe turbot/ put not your grene sauce awaye for it is good with mustarde.

¶ Here endeth for all maner of sauces for fysshe accor dynge to theyr appetyte.

¶ The chaumberlayne.

The caumberlayne muste be dylygẽt & clenly in his office with his heed kembed & so to his souerayne that he be not recheles & se that he haue a clene sherte breche petycote and doublet/ thã brusshe his hosen within & without & se his shone & slyppers be made clene/ & at morne whan your souerayne wyll aryse warme his sherte by the fyre/ & se ye haue a fote shete m de in this maner. Fyrst set a chayre by the fy re with a cupshen an other vnder his fete/ thã spred a shete ouer the chayre and se there be redy a kercheke

and a combe / than warme his petycote his doublet and his stomachere / & than put on his hosen & his shone or slyppers than stryke vp his hosen manerly & tye them vp than lace his doublet hole by hole & laye the clothe a boute his necke & kembe his heed / than loke ye haue a basyn & ewer with warme water and a towell and wasshe his handes / than knele vpon your knee & aske your souerayne what robe he wyll were & bryng hym suche as your souerayne cõmaũdeth & put it vpon hym than doo his gyrdell aboute hym & take your leue manerly & go to the chyrche or chapell to your souerayns closet & laye carpentes & cuysshens & lay downe his boke of prayers / than drawe the curtynes and take your leue goodly & go to your souerayns chambre & cast all the clothes of his bedde & bete the federbedde & the bolster / but loke ye waste no feders than shall the blanketes & se the shetes be fayre & swete or elles loke ye haue clene shetes / than make vp his bedde manerly than lay the hed shetes & the pyllowes than take vp the towel & the basyn & laye carpentes aboute the bedde or wyndowes & cupbordes layde with carpettes and cuysshyns. Also loke there be a good fyre brennynge bryght / & se the hous of hesement be swete & clene & the preuy boorde couered with a grene clothe and a cuysshyn / thã se there be blanked doonne or cotton for your souerayne / & loke ye haue basyn & ewer with water & a towell for your souerayne / than take of his gowne & bryng hym a mantell to kepe hym fro colde / than bryng hym to the fyre & take of his shone & his hosen than take a fayre kercher of reynes & kembe his heed & put on his kercher and his bonet / than spredde downe his bedde laye the heed shete and the pyllowes / & whan your souerayne is to bedde

drawe the curtynes/than se there be moyter or warᶜ
or perchoures be redy/than dryue out dogge or catte &
loke there be basyn and dynall set nere your soueray
ne/than take your leue manerly that your soueraygne
may take his rest meryly.

Here endeth of the chaumberlayne.

Here foloweth of the Marshall and the vsher

The Marshall and the vsher muste knowe all
the estatesof the chyrche and the hyghe estate
of a kynge with the blode royall.

The estate of a Pope hath no pere.
The estate of an Emperour is nexte.
The estate of a kynge.
The estate of a cardynall
The estate of a kynges sone a prynce.
The estate of an archebysshop.
The estate of a duke
The estate of a bysshop
The estate of a marques
The estat of an erle
The estate of a vycount
The estate of a baron.
The estate of an abbot with a myter
The estate of the thre chefe Juges &
the Mayre of London.
The estate of an abbot without a myter
The estate of a knyght bacheler
The estate of a pryour dene archedeken or knygh

¶ The estate of the mayster of the rolles.
¶ The estate of other Justices & barons of the cheker
¶ The estate of the mayre of Calays.
¶ The estate of a prouyncyall a doctour dyuyne
¶ The estat of a prothonatorie is aboue the popes col-
lectour and a doctour of bothe the lawes.
¶ The estate of hym that hath ben mayre of London
and seruaunt of the lawe.
¶ The estate of a mayster of the chauncery and other
worshypfull prechours of pardon and clerkes that
ben gradewable & all other ordres of chastyte per-
sones & preestes worshypfull marchauntes & gen-
tylmen all this may syt at the squyers table.
¶ An archebysshop and a duke may not kepe the hall
but eche estate by them selfe in chaumbre or in pauy
lyon that neyther se other.
¶ Bysshoppes Marques Erles & Vycoũtes all these
these may syt two at a messe.
¶ A baron & the mayre of London & thre chefe Juges
and the speker of the parlyament & an abbot with
a myter all these may syt two or thre at a messe
¶ And all other estatesmay syt thre or foure at a messe
¶ Also the Marshall muste vnderstande and knowe
the blode royall for some lordes is of blode royall &
of small lyuelode. And some knyght is wedded to
a lady of royal blode she shal kepe the estate that she
was before. And a lady of lower degree shall kepe
the estate of her lordes blode & therfore the royall
blode shall haue the reuerẽce as I haue shewed you
here before.
¶ Also a marshall muste take hede of the byrthe and
nexte of the lyne of the blode royall.

¶ Also he muste take hede of the kynges offycers of the Chaunceler Stewarde Chamberlayne Trefourer and Controller.

¶ Also the marshall muste take hede vnto straungers & put them to worshyp & reuerence for and they haue good chere it is your souerayns honour.

¶ Also a Marshall muste take hede yt the kynge sende to your souerayne ony message and yf he send a knyght receyue hym as a baron. and yf he sende a squyre receyue hym as a knyght/ and yf he sende you a yoman receyue hym as a squyer/ and yf he sende you a grome receyue hym as a yoman.

¶ Also it is noo rebuke to a knyght to sette a grome of the kynge at his table.

¶ Here endeth the boke of seruyce & kervynge and sewynge & all maner of offyce in his kynde vnto a prynce or ony other estate & all the feestes in the yere. Enprynted by wynkyn de worde at London in Flete strete at the sygne of the sonne. The yere of our lorde god. M. CCCCC.xiij.

MVSEVM
BRITAN
NICVM